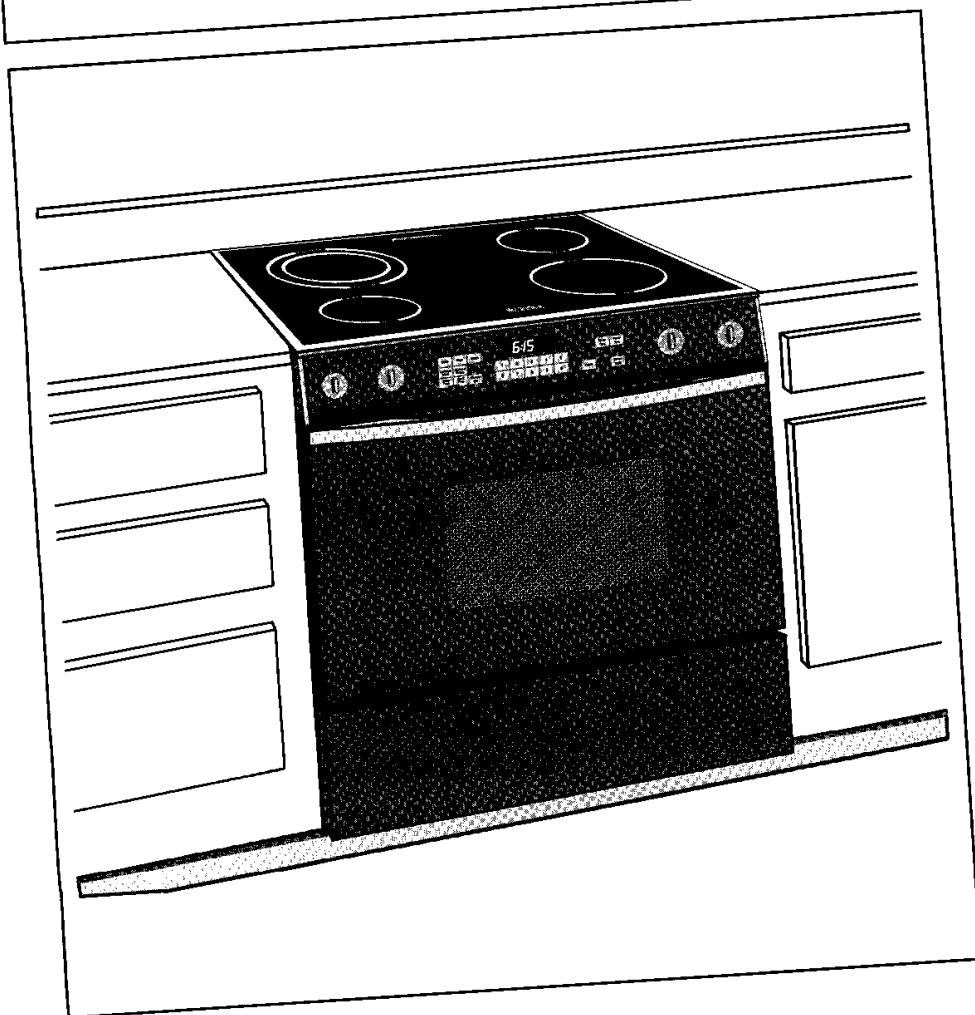


✓✓✓ JENN-AIR

**Use and Care Manual
Radiant Range with
Convection Oven**

Model SCE30600



About Your Jenn-Air Range

Congratulations on your choice of a Jenn-Air range. Your range has three radiant elements with one dual radiant element.

Your Jenn-Air self-cleaning oven combines the best of four cooking methods, conventional baking or roasting, convection baking, convection roasting and broiling.

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food. The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds the food. Consequently, many foods cook more quickly. Evenly distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than conventional roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full featured conventional bake and broil oven. You can cook your "old favorite" recipes as you have in the past. The conventional bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots. The broil element is convenient for top browning and oven broiling of foods.

Before you begin cooking with your new range, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air range, write to us. Be sure to provide the model number.

Jenn-Air Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

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Important Information

MODEL NUMBER _____

SERIAL NUMBER _____
(numbers appear on the serial plate on the oven front frame)

DATE PURCHASED _____

JENN-AIR DEALER FROM WHOM PURCHASED

ADDRESS _____

CITY _____

PHONE _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

ADDRESS _____

CITY _____

PHONE _____

Important: Retain proof of purchase documents for warranty service.

SAFETY PRECAUTIONS

Read before operating your range

All appliances -- regardless of the manufacturer -- have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

11. Glazed cookware -- only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed cookpots are suitable for rangetop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
12. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
13. **CAUTION** -- Do not store items of interest to children in cabinets above a range or on the backguard of a range -- children climbing on the range to reach items could be seriously injured.
14. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns --among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.
15. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
16. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
17. Keep oven vent ducts unobstructed. The oven vent is located at the back of the cooktop.
18. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
19. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

20. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
21. Clean only parts listed in this manual and use procedures recommended.
22. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.
23. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
24. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
25. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
26. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
27. Keep all switches **"OFF"** when unit is not in use.
28. Do not allow aluminum foil to contact heating elements.
29. Do not use aluminum foil to line oven bottom. Installation of these liners may result in electric shock or fire hazard.
30. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the storage drawer and verify that the anti-tip devices are engaged.
31. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stovetop grills, or add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

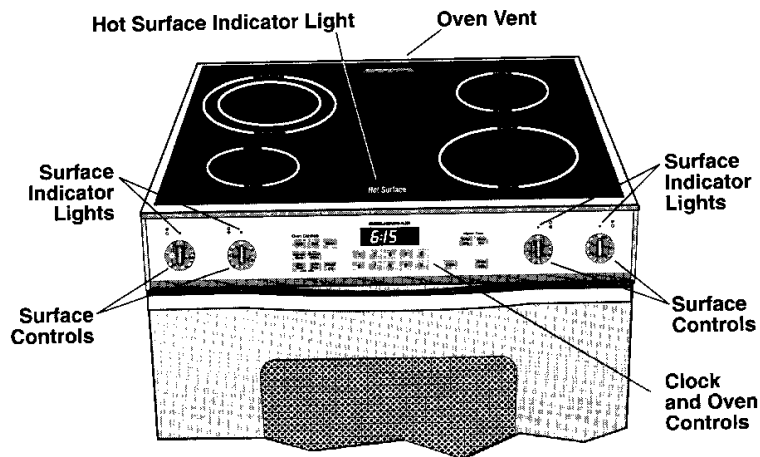
32. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the range is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the range to the outdoors during the self-clean cycle.

- SAVE THESE INSTRUCTIONS -

Range Components



Surface Indicator Lights

- Will glow when a surface unit is on. (See p. 10.)

Surface Controls

- Use to provide flexibility in setting selection when using the cooktop elements. (See p. 10.)

Clock and Oven Controls

- Use the electronic touch controls to set Clock or Oven functions. (Clock - see pp. 20-23, Oven Operation - see pp. 16-19.)

Surface Controls

To Set Controls

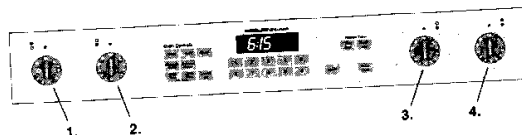
- Since the controls are a push-turn type, they must be pushed in before turning. To set (from the **OFF** position), push in on the control knob and turn in either direction to desired setting.
- When the control is in any position, other than **OFF**, it may be turned in any direction without pushing in.
- For the left rear dual element control, push the control knob in and turn right for the large element or left for the small element.
- A green indicator light will glow when a surface heating element is **ON**. There are four indicator lights, one for each element.

Hot Surface Light

The hot surface light will glow red to indicate that a cooking area is hot. This light will remain on until the area has cooled.

Control Locations

1. Left rear dual element
2. Left front element
3. Right front element
4. Right rear element



Suggested Control Settings

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your range.

- | | |
|-------------|--|
| Hi | A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. |
| 7-10 | (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying. |
| 5-6 | (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food and most frying. |
| 3-4 | (Medium Lo) To continue cooking foods started on higher settings. |
| Lo-2 | Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate. |

The controls offer flexibility in setting selection. On settings other than **Hi**, you may adjust the control above or below the numbered setting for best results. Suggested settings are provided as general guidelines.

Radiant Element Cooktop

About Your Elements

When an element is turned **ON**, the element will heat up and the red glow of the heating element can be seen through the glass-ceramic top. It is normal to see the red glow of the element whenever it cycles on. The elements will cycle on and off for all control settings except **Hi**. However, it may also cycle on **Hi** if improper cookware is used.

Cooking Procedures

- BEFORE FIRST USE CLEAN COOKTOP. (See p. 39.)
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **Hi** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- The glass-ceramic cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. In the event of a potential boilover, remove the cookpot from the cooking area.
- When preparing foods which can be easily scorched or overcooked, start cooking at a lower temperature setting and gradually increase temperature as needed.
- A higher setting than normal may be necessary when using cookpots made with material that is slow to conduct heat, such as cast iron.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.

IMPORTANT

- Do not use wire trivets, fire rings, pads or any such item between the cookware and the element.
- Do not cook foods directly on cooktop.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- Do not slide heavy metal or glass cookpots across surface since these may scratch the surface.
- Do not use or place plastic items anywhere on cooktop.

Avoid Damage to Cooktop

- Do not allow plastic objects, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop. If you accidentally melt anything onto the cooktop or a sugary solution boils over, remove it immediately while the cooktop is still hot. Carefully, use a single edge razor blade held with a potholder to scrape the melted material or sugary boilover to a cooler area of the cooktop. Use several layers of paper towels to wipe up the spillover being careful not to burn yourself. When the element has cooled, use the razor blade to scrape off the remaining soil and clean as you would for heavy spills. (See p. 39.)
- Do not use aluminum foil or foil-type containers under any circumstances. Aluminum foil will damage the cooktop if it melts onto the glass. If metal melts on cooktop, do not use. Call an authorized Jenn-Air Service Contractor.
- Do not use the glass-ceramic cooktop as a cutting board.
- Do NOT use abrasive cleansing powders or scouring pads (including metal scouring pads), which will scratch the cooktop.
- Do NOT use chlorine bleach, ammonia, rust removers, oven cleaners, or other cleanser not specifically recommended for use on glass-ceramic.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy cookpot be dropped on the glass-ceramic surface.

Wok Cooking

Use Jenn-Air's flat bottom wok accessory (Model AO142) for optimum results. The wok has a nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Save on Clean-up Time

- Make sure bottoms of cookpots are always clean and dry. (Soil from the cookpot bottom can be transferred to the cooktop surface.) Before using cookpots on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel before each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- When frying, use a spatter shield to reduce spattering.
- Use correct control settings and cookware large enough to hold food and liquid to prevent boilovers and splattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean towel. Be careful to avoid burns from steam or hands touching the hot cooktop.
- See cleaning instructions on page 39.

Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the radiant element (no more than one inch overhang). Proper cookpots will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

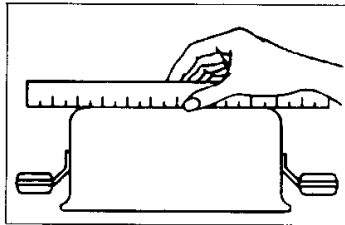
Cookpots with thin, uneven bottoms do not adequately conduct heat from the radiant element to the food in the cookpots which results in hot spots, burned or underdone food. Using bad cookpots also requires more water, time, and energy to cook food.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:

1. Place the edge of ruler across the bottom of the pot.
2. Hold up to the light.
3. No light should be visible under the ruler.



Cooking Test:

1. Put 1 inch of water into the cookpot.
 2. Place cookpot on the element. Turn control to the **Hi** setting.
 3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.
- **Match the size of the cookpot to the size of the element.** Ideally, the cookpot will be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc. For wok cooking, use Jenn-Air flat bottom wok (Model AO142). (See p. 12.)

Home Canning

Acceptable canning pots should not be oversized and must have a flat bottom. When canners do not meet these standards, the use of the **Hi** heat setting becomes excessive and may result in damage to the cooktop. In addition, water may not come to a boil and canners may not reach 10 lb. of pressure.

The acceptable canning procedure uses the **Hi** setting just long enough to bring the water to a boil, then lower the setting to maintain the water temperature.

Characteristics of Cookware Materials

Heavy gauge cookpots with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookpots will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookpots are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Glass ceramic, earthenware, heat-proof glass or glazed* cookpots can be used if recommended by the manufacturer for cookpot cooking. Do not use with trivets. Best used on low to medium control settings.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.

Oven Operation

Oven Control Panel

The control panel is designed for ease in programming. The Display Window features Indicator Words which will flash to prompt you for the next step.

To program

1. Touch the function pad to give command desired.
 2. Touch the appropriate number pads to enter time or temperature.
- Note:** Five seconds after entering the number, the time or temperature will automatically be entered. If more than five seconds elapse between touching a function pad and touching a number pad, the control is not set and Display will return to previous Display.



Function Pads

| | |
|------------------|--|
| Bake | Use for conventional baking or roasting. |
| Broil | Use for top browning or oven broiling. |
| Clean | Use to set self-cleaning process. |
| Convection Roast | Use for convection roasting. |
| Convection Bake | Use for convection baking. |
| Stop Time Lock | Use for clock controlled cooking and cleaning when delayed start is desired. (For lock function see page 40.) |
| Cook Time Lock | Use for clock controlled cooking. (For lock function see page 40.) |
| Cancel Off | Cancels all programming except Timer. |
| Timer One | Use to signal expiration of a time period up to 11 hours and 55 minutes. |
| Timer Two | Use to signal expiration of a time period up to 11 hours and 55 minutes. |
| Clock | Use to set time of day. |
| Oven Light | Use to turn oven light on and off. |

Number Pads

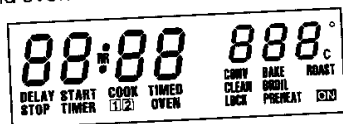
Use to set time or temperature.

Oven Light Pad (Control Panel)

The oven light automatically comes on whenever the oven door is opened. When door is closed, touch the **Oven Light Pad** to turn oven light on or off. **Note:** A beep will sound every time the **Oven Light Pad** is touched.

Display Window

Shows time of day, timer, and oven functions.



Display Numbers:

- Show time of day.
- Countdown of time remaining when using time functions.
- Show temperature of oven as it rises to reach programmed temperature and the set temperature once it is reached.
- Recall programmed temperature or time when commanded.
- Rounding of Display Numbers: Temperature range is 100° to 550°F and can be set in 5° increments. When setting temperature, the control will round it to the nearest 10°. For example, if 237° is entered, the control will round the temperature to 240°.

Prompts:

- Serve as a reminder to shut oven door, if it is open, for self-cleaning operation when the word, *door*, is displayed.
- "Err" will appear in the Display when an improper temperature or time has been entered. "Err" will flash and a beep will be heard three times. Then, the Display will return to the previous Display before the error was entered.

Indicator Words:

- Flash to prompt next step.
- Indicate status of programmed function.
- Show programmed function when recalled.

Chimes vs. Beeps

- A chime sound is used to designate the end of a timing or cooking operation.
- A beep sound will be heard when any pad is touched. A series of short beeps are used to designate an incorrect entry, door is open when set for a self-clean and a fault code.

End of Cycle Chimes:

- The end of cycle chimes is four short chimes followed by "reminder" chimes for a specified length of time, until you cancel that function. For the Timer function, there are two "reminder" chimes every 30 seconds for five minutes. For the Timed Cook functions, there is one "reminder" chime every minute for ten minutes. To cancel these "reminder" chimes, touch the appropriate pad again (either the **Timer Pad** or **Cook Time Pad**). You may also touch the **Cancel Off Pad** to cancel the "reminder" chimes, but it will also cancel all other oven functions.
- If you would like to eliminate the "reminder" chimes entirely, touch and hold the **Cancel Off Pad** for twelve seconds (this will not eliminate the initial four short chimes).
- To return the "reminder" chimes, touch and hold the **Cancel Off Pad** for twelve seconds.

NOTE: To change the oven to a 24 hour clock or Celsius (C) degrees, contact your authorized Jenn-Air service contractor or dealer.

Setting Controls

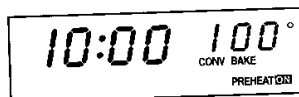
BASIC INSTRUCTIONS

1. Position oven racks.
2. Touch **Bake Pad**, **Convect Bake Pad**, or **Convect Roast Pad**.
3. Touch the appropriate number pads for desired temperature.

To set oven on Bake or Convect Bake or Convect Roast

1. Place oven racks on proper rack positions. (See p. 19.)
2. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words BAKE or CONV BAKE or CONV ROAST will flash and three dashes will be shown.
Note: If more than five seconds elapse between touching a pad and touching a number pad, Display will return to previous Display.
3. Touch the appropriate number pads for desired oven temperature.
Allowable temperature range is 100° to 550°F. After five seconds the oven will begin to preheat. The Indicator Words ON, PREHEAT, and either BAKE or CONV BAKE or CONV ROAST will appear in the Display. The temperature shown will be 100° or the oven temperature whichever is higher.

Example: If at 10 o'clock you set the oven for 350° for convect baking, after five seconds the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will chime, the ON and PREHEAT Indicator Words will go off, and programmed oven temperature will be displayed.

Note: Oven will preheat for approximately 7 to 11 minutes.

Important: Whenever ON appears in the Display, the oven is heating.

To recall temperature set during preheat: Touch the appropriate **Bake** or **Convect Bake Pad** or **Convect Roast Pad**. Temperature will be briefly displayed, then will automatically return to on-going program.

To change temperature set: Touch appropriate **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad** and the appropriate number pads for the new desired temperature.

Note: If you are lowering the temperature below the current oven temperature, the word PREHEAT and ON will appear briefly in the Display and the preheat chime will sound. Then, the Display will show programmed temperature and Indicator Word BAKE or CONV BAKE or CONV ROAST only.

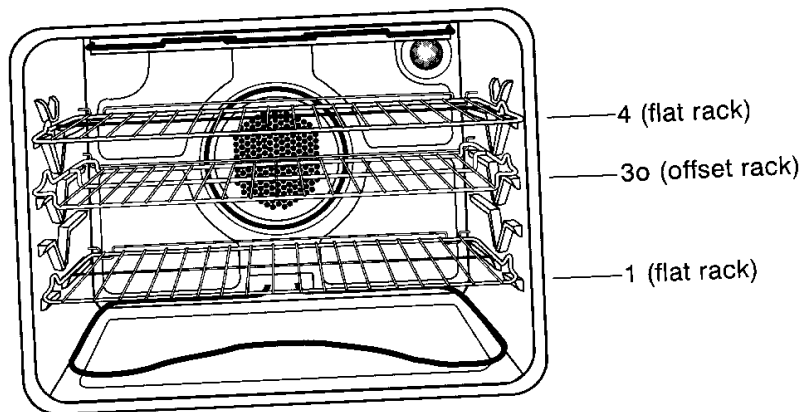
4. Touch **Cancel Off Pad** to turn oven off at end of baking. The oven will continue operating until the **Cancel Off Pad** is touched.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions*. Refer to baking and roasting sections for recommendations for specific foods.

Different Racks

Two flat racks and one offset rack are packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.



Rack Uses

Rack Position #4o (offset rack on #4):

Most broiling.

Rack Position #3:

Most baked goods on cookie sheets, cakes (sheet and layer).

Rack Position #3o (offset rack on #3):

Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Rack Position #2:

Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

Rack Position #2o (offset rack on #2):

Roasting small cuts of meat, loaves of bread, angel food cake.

Rack Position #1:

Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Multiple Rack Cooking:

Two racks, use #2o and #4. Three racks, use #1, #3o, and #4.

Clock Controls

Time of Day Clock

When electrical power is supplied or after power interruption, the last clock time displayed before power was interrupted will flash. Time will advance and continue to flash until clock is reset.

BASIC INSTRUCTIONS

1. Touch **Clock Pad**.
2. Touch appropriate number pads.

To set Time of Day

1. Touch **Clock Pad**.

Indicator word TIME will flash and time digits will appear in the Display. (If more than five seconds elapse between touching **Clock Pad** and touching a number pad, the **Clock Pad** must be touched again in order to set clock.)

2. Touch the appropriate number pads until correct time of day appears in the Display.

Note: Five seconds after touching the number pads, the time of day will automatically be entered.

IMPORTANT

- To recall time of day when another time function is showing: Touch **Clock Pad**.
- To change time of day set on the clock: Repeat steps 1 and 2 above.
- Clock time cannot be changed when oven has been programmed for Timed Bake, Timed Convection Bake, Timed Convection Roast or Self-clean. Cancel program before reprogramming clock.

Timer

Important: This interval Timer can be used to remind you when a period, up to 11 hours and 55 minutes, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. The Timer does not control the oven.

BASIC INSTRUCTIONS

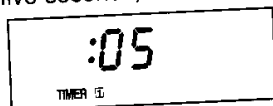
1. Touch a **Timer Pad**.
2. Touch the appropriate number pads.

To set Timer

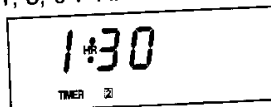
1. Touch a **Timer Pad**.
The Indicator Word **TIMER** and either 1 or 2 flashes and "0Hr:00" appears in the Display.
2. Touch the appropriate number pads until the desired number of minutes or hours and minutes appear in the Display.

Note: If more than five seconds elapse between touching a **Timer Pad** and a number pad, the **Timer Pad** must be touched again.

Example: To set Timer One for 5 minutes, touch the **Timer One Pad** and the number pad "5". After five seconds, the Display will show:



Example: To set Timer Two for 1 hour and 30 minutes, touch the **Timer Two Pad** and the number pads "1, 3, 0". After five seconds, the Display will show:



Countdown will start after five seconds. Countdown will have display precedence over other time functions. If both Timers are set, the timer with the least amount of time remaining will have display precedence.

At the end of time set, the Timer will chime four times and "End" will appear in the Display. If Timer is not cancelled (see below), "End" will remain in the Display and there will be two chimes every thirty seconds for five minutes.

To cancel Timer

1. Touch and hold the **Timer Pad** for four seconds.
OR
2. A. Touch the **Timer Pad**.
B. Touch "0" number pad. Five seconds later the Timer will be cancelled.

NOTE: Touching **Cancel Off Pad** to cancel chimes will cancel ALL selected oven programming.

Clock Controlled Baking or Roasting

BASIC INSTRUCTIONS

1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
2. Touch the appropriate number pads for desired temperature.
3. Touch **Cook Time Pad**.
4. Touch the appropriate number pads to enter cooking hours & minutes.
5. Touch **Stop Time Pad**.*
6. Touch the appropriate number pads to enter Stop Time.*

*Omit steps 5 & 6 if you want baking to start immediately.

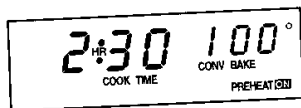
To set oven to start immediately and shut off automatically

1. Touch **Bake Pad** or **Convect Bake Pad** or **Convect Roast Pad**.
Indicator Words BAKE or CONV BAKE or CONV ROAST will flash and three dashes will be shown.
2. Touch the appropriate number pads for desired oven temperature.
After five seconds the oven will begin to preheat. The Indicator Words ON, PREHEAT, and BAKE or CONV BAKE or CONV ROAST will appear in the Display. The temperature shown will be 100° or the temperature of the oven, whichever is higher. **Example:** If at 10 o'clock you set the oven for 350° for convection baking, the Display will show:



During the preheat, the Display will show a rise in 5° increments until programmed temperature is reached. When the oven is preheated, the oven will chime, the ON and PREHEAT Indicator Words will go off, and programmed oven temperature will be displayed. **Important:** Whenever ON appears in the Display, the oven is heating.

3. Touch **Cook Time Pad**.
Indicator Words COOK TIME will flash and Display will show "0 HR:00".
4. Touch the appropriate number pads to enter cooking hours in five minute increments. Hours are to left of colon and minutes to right of colon. (Allowable range is 5 minutes to 11 hours and 55 minutes.) **Example:** If cooking time selected for the oven is 2 hours and 30 minutes, the Display will show:



After five seconds, the time of day returns to the Display.

Important: Oven will preheat for approximately 7 to 11 minutes. At end of programmed Cook Time, oven will shut off automatically and retained heat will continue to cook the food. Clock controlled cooking is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then use Timer to signal end of baking time.

At the end of programmed Cook Time, the oven will shut off automatically and a chime will be heard four times and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be one chime every minute for ten minutes.

To set oven to start at future time and shut off automatically

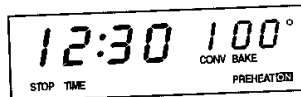
1-4. Follow preceding Steps 1-4 on page 22.

5. Touch **Stop Time Pad**.

Indicator Words STOP and TIME will flash. Display will show the calculated stop time based on current time of day and cook time.

6. Touch the appropriate number pads to enter desired stop time. A stop time can only be accepted for later in the day. **Note:** Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the chime has sounded.

Example: If at 10 o'clock you set the oven for 350° convection baking and 2 hours and 30 minutes cooking time, the calculated stop time would be "12:30". The Display would show:



If you want the stop time to be 1 o'clock, touch the number pads "1,0,0". Five seconds later, the Display will briefly show the start time:



After five seconds, the Display will return to current time of day, thus showing:



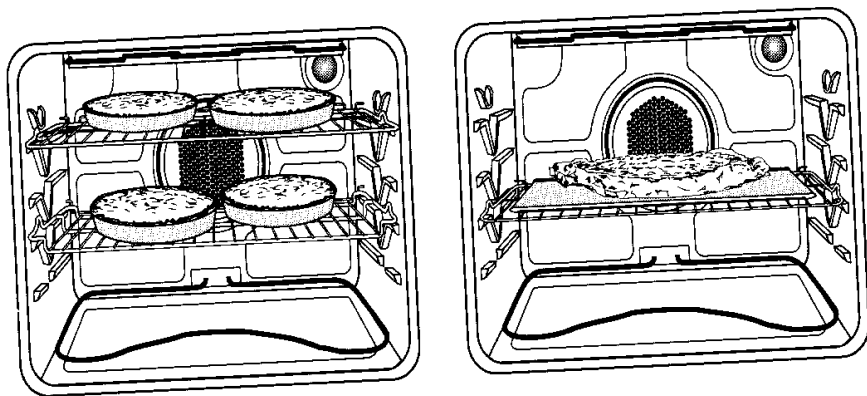
At the end of the delayed period, the DELAY Indicator Word will go off and the oven will begin to heat. 100° will be shown. As the oven heats, the Display will show a rise in increments of 5° until programmed temperature is reached.

At the end of programmed Cook Time, the oven will shut off automatically and a chime will be heard four times and "End" will appear in the Display. If oven is not cancelled, "End" will remain in the Display and there will be one chime every minute for ten minutes.

IMPORTANT

- **To recall time function programmed:** Touch the appropriate time pad.
- **To cancel timed function only:** Hold **Cook Time Pad** for four seconds. This will only cancel cook time and stop time, not programmed bake mode.
- If more than five seconds elapse between touching a function pad and touching appropriate number pads, the oven is not set and Display will return to previous Display.

Baking



General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 7 to 11 minutes; place food in oven after PREHEAT Indicator Word cycles off and control chimes once.
- Arrange oven racks before turning on oven. Follow suggested rack positions on pages 19 and 25.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above left.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.
- If edge of pie crust browns too quickly, fold a strip of foil around rim of crust, covering edge. (See above right.)

Baking Chart

For Conventional Bake use the **Bake Pad**.

| Product and Type | Pan Size | Rack Position* | Convect Bake | | Conventional Bake | |
|----------------------|----------|----------------|-------------------------|--------|----------------------|--------|
| | | | Temp. (°F) Preheated*** | Time** | Temp. (°F) Preheated | Time** |
| CAKE | | | | | | |
| Yellow - 2 layers | 9" | 3o or 3 | 325° | 22-30 | 350° | 28-33 |
| White - 2 layers | 9" | 3o or 3 | 325° | 22-30 | 350° | 25-30 |
| Chocolate - 2 layers | 9" | 3o or 3 | 325° | 25-30 | 350° | 30-35 |
| Angel Food | tube | 2o or 2 | 350° | 30-35 | 375° | 30-40 |
| Pound Cake | 9x5 loaf | 2 | 300° | 50-60 | 325° | 55-65 |
| Cupcakes | 2 pans | 2o & 4 | 325° | 15-20 | 350° | 15-25 |
| Sheet Cake | 9x13" | 3 or 3o | 325° | 26-31 | 350° | 30-40 |
| PIES | | | | | | |
| Two Crust | | | | | | |
| Fruit, fresh | 9" | 3o | 350°-400° | 45-60 | 375°-425° | 45-60 |
| Fruit, frozen | 9" | 2 | 350°-400° | 40-65 | 375°-425° | 40-65 |
| One Crust | | | | | | |
| Custard, fresh | 9" | 1 | 325°-375° | 40-50 | 350°-400° | 40-60 |
| Meringue | 9" | 3o | 325°-375° | 7-11 | 350°-400° | 8-12 |
| Pie Shell | 9" | 2 | 425° | 7-11 | 450° | 8-12 |
| COOKIES | | | | | | |
| Chocolate Chip | | 3o or 3 | 325°-350° | 6-10 | 350°-375° | 7-11 |
| Peanut Butter | | 3o or 3 | 325°-350° | 6-10 | 350°-375° | 7-11 |
| Sugar | | 3o or 3 | 325°-375° | 6-10 | 350°-400° | 7-11 |
| Brownies | 9x13" | 3o | 325° | 20-26 | 350° | 25-31 |
| BREADS, YEAST | | | | | | |
| Loaf | 9x5 loaf | 1 or 2o | 350° | 17-23 | 375° | 18-28 |
| Rolls | | 3o | 350°-375° | 9-14 | 375°-400° | 12-15 |
| BREADS, QUICK | | | | | | |
| Loaf, Nut, Fruit | 8x4 loaf | 2o | 325°-350° | 40-55 | 350°-375° | 50-65 |
| Gingerbread | 9x9" | 3o | 325° | 22-28 | 350° | 25-35 |
| Cornbread | 8x8" | 3o | 375°-425° | 13-28 | 400°-450° | 15-30 |
| Cornbread Muffins | | 3o | 350°-375° | 8-15 | 375°-400° | 10-20 |
| Biscuits | | 3 or 3o | 375°-400° | 7-11 | 400°-425° | 8-15 |
| Muffins | | 3o | 350°-400° | 15-20 | 375°-425° | 15-25 |

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

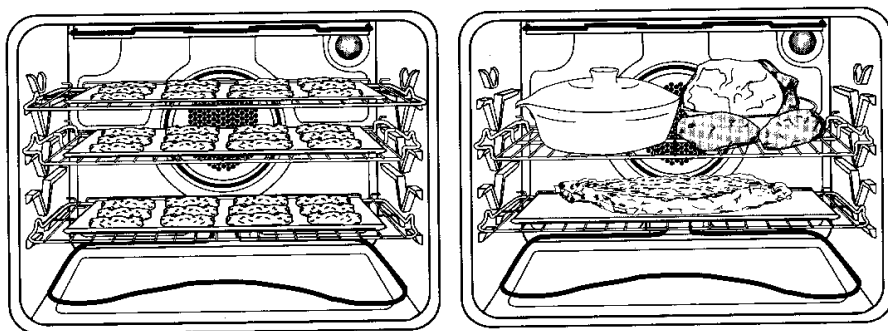
Causes of Cake Failure

| Problem | Possible Cause |
|---------------------------------------|--|
| Cake Falls | Oven not hot enough Insufficient baking Opening oven door during baking Too much or too little leavening, liquid or sugar |
| Peaks in center or cracks on top | Oven too hot at start of baking or overbaking Pan size too small Too little or too much flour or leavening Overmixing |
| Flat Cake | Pan too large Overmixing or undermixing Too much or too little liquid Old or too little baking powder |
| Uneven cakes | Range not level Batter uneven Cake pans too close to oven walls or each other |
| Sticks to pan | Cake cooled in pan too long Pan not greased and floured |
| Cracks and falls apart | Removed from pan too soon Too much shortening, leavening or sugar |
| Excessive shrinkage from sides of pan | Oven too hot or overbaking Overmixing |

Convection Baking Recommendations

- Use convection baking for breads, cakes, cookies and pies.
- As a general rule, when using recipes or prepared mixes developed for a conventional bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 25 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, place cookie sheets and baking pans lengthwise, side to side on the rack.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 16" x 12" or smaller.

Convect Cooking on Multiple Racks



For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

Convect Bake is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning. For two rack cooking, the conventional bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See p. 31.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, side to side*, in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4 and **Convect Roast**.

Roasting

General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Conventional Roasting Recommendations Using Bake Pad

- If preferred, tender cuts of meat can be roasted in the conventional bake oven by following the general recommendations given above. However, meats will roast more quickly in the convect oven using **Convect Roast**.
- Conventional bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven using the **Bake Pad**.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a conventional bake oven.

Roasting Chart

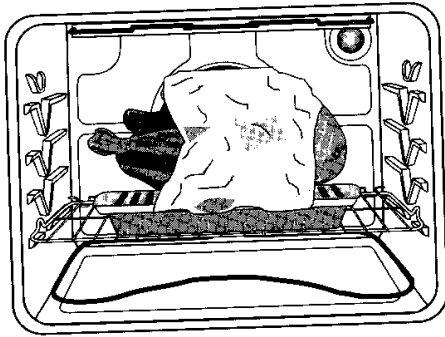
Chart time is based on thawed meats only. For Conventional Roasting use the **Bake Pad**.

| Variety and Cut of Meat | Approx. Weight (lb) | Oven Temp (°F) no preheat* | Internal Temp of Meat - End of Roasting Time (°F) | Approx. Convection Roasting Time (minutes per lb) | Approx. Conventional Roasting Time (minutes per lb.) |
|------------------------------------|---------------------|----------------------------|---|---|--|
| BEEF | | | | | |
| Rib Roast | 4 to 8 | 325° | 145° (rare) 160° (medium) | 25-30 30-35 | 30-35 35-40 |
| Rib Eye Roast | 4 to 6 | 325° | 145° (rare) 160° (medium) | 25-30 30-35 | 30-35 35-40 |
| Tenderloin Roast | 2 to 3 | 400° | 145° (rare) | 18-23 | 23-28 |
| Eye of Round Roast | 4 to 5 | 325° | 145° (rare) 160° (medium) | 25-30 30-35 | 30-35 35-40 |
| Top Loin Roast | 3 to 6 | 325° | 145° (rare) 160° (medium) | 25-30 30-35 | 30-35 35-40 |
| Round Tip Roast | 4 to 6 | 325° | 145° (rare) 160° (medium) | 25-30 30-35 | 30-35 35-40 |
| PORK | | | | | |
| Shoulder Blade Roast Boneless | 4 to 6 | 325° | 170° | 30-40 | 35-45 |
| Shoulder Blade Roast | 4 to 6 | 325° | 170° | 25-35 | 30-40 |
| Top Loin, boneless | 3 to 4 | 325° | 170° | 30-40 | 35-45 |
| Ham, Half (Fully cooked) | 5 to 7 | 325° | 140° | NA** | 25-35 |
| Ham, Half (Cook before eating) | 5 to 7 | 275° | 160° | 30-40 | 35-45 |
| Arm Picnic Shoulder (Fully cooked) | 5 to 8 | 325° | 140° | 20-25 | 25-30 |
| POULTRY | | | | | |
| Turkey, unstuffed | 8 to 12 | 325° | 180°-185° | 15-17 | 20-22 |
| Turkey, unstuffed | 12 to 16 | 325° | 180°-185° | 13-15 | 18-20 |
| Turkey, unstuffed | 16 to 20 | 325° | 180°-185° | 11-13 | 16-18 |
| Turkey, unstuffed | 20 to 24 | 325° | 180°-185° | 9-11 | 14-16 |
| Turkey, Breast | 3 to 8 | 325° | 170°-175° | 25-35 | 30-40 |
| Chicken, Whole | 2½ to 3½ | 375° | 185° | 19-23 | 22-26 |
| Cornish Game Hen | 1 to 1½ | 375° | 180°-185° | 35-45 | 45-55 |
| Duck | 4 to 6 | 350° | 185° | 15-20 | 20-25 |

*When using the Convection Roast mode, there is no need to preheat the oven or to lower the temperature from conventional roast temperatures.

**Not recommended for convection cooking. Most precooked hams have to be covered while roasting, thus there would be no time savings when using the convection mode.

Convect Roasting Recommendations



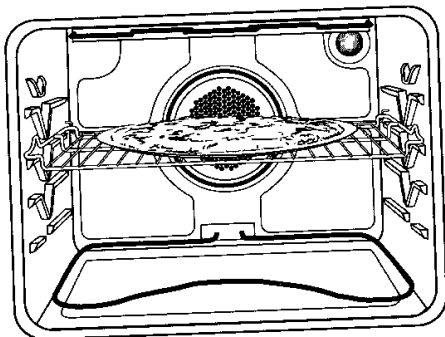
- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting and use **Convect Roast**.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning. (See above.)
- A stuffed turkey will require an extra 30 to 60 minutes, depending on size. Stuffing should reach an internal temperature of 165°F.

Convect Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a conventional bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Convect Roasting of Frozen Convenience Foods



- Use the **Convect Roast Pad** for best results.
- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Cooking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being cooked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- Most foods are cooked on rack position #3o.
- For multiple rack cooking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

Here are a few examples of times and temperatures

| Frozen Convenience Foods | Rack Position* | CONVECT ROAST OVEN NOT PREHEATED | | CONVENTIONAL BAKE** PREHEATED | |
|--------------------------|----------------|----------------------------------|------------|-------------------------------|------------|
| | | Temp. ° F | Minutes*** | Temp. ° F | Minutes*** |
| Chicken, fried | 3o | 375° | 40-45 | 375° | 40-45 |
| Fish, sticks | 3 | 400° | 13-18 | 400° | 15-20 |
| French fries | 3 | 450° | 20-25 | 450° | 20-25 |
| Pot Pies | 3o | 400° | 30-35 | 400° | 30-35 |
| Pizza | 3o | 400° | 12-15 | 400° | 12-15 |

* An "o" after a rack number implies that the offset rack should be used.

** Conventional bake uses the **Bake Pad**.

*** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you cook.

Note: Convect roasting times will be similar to the conventional times because the oven is not preheated. The time savings comes from not having to preheat the oven.

Broiling

BASIC INSTRUCTIONS

1. Position oven rack
2. Touch **Broil Pad**
3. Touch the appropriate number pad(s) to set temperature.

To Broil

1. Place oven rack on the rack position suggested in the chart on page 33.
Distance from broiling element depends on foods being prepared. Rack position 4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Touch **Broil Pad**.
Indicator Word BROIL will flash and Display will show three dashes.

Note: If more than five seconds elapses between touching **Broil Pad** and touching a number pad, the oven is not set and Display will return to previous Display.

3. Touch the appropriate number pad(s).
The first number pad touched will enter "**HI**" in the Display.

The oven has a variable broil feature which means that a lower temperature can be selected. After "**HI**" appears in the Display, touch the appropriate number pads for the desired temperature. Temperature can be entered in 5° increments. Use "**HI**" broil for most broil operations. Use variable broil for delicate and long-term items.

Five seconds after entering "**HI**" or a temperature, the broil element will come on and the Indicator Words BROIL and ON will remain in the Display. If the variable broil feature was selected, the Indicator Word ON will cycle with the element.

Example: If at 4 o'clock you set the oven for broil ("**HI**"), the Display will show:



4. Place food on broiler pan provided with oven. Broil element will preheat in 5 minutes. After broil element is red, place food in oven. Oven door MUST be left open at broil stop position.

5. Touch **Cancel Off Pad** to turn off oven when food is cooked.

NOTE: A fan comes on during the BROIL cycle. If it does not, the oven broil element will cycle on and off. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into the bottom of the pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.

Broiling Chart

Chart time is based on a preheated broil element using the "HI" setting.

| Foods | Rack Position* | Approximate (Minutes/Side) | |
|----------------------------|----------------|----------------------------|--------------|
| | | 1st Side | 2nd Side |
| BEEF | | | |
| Steak (1") | 4o | | |
| Medium | | 9 | 7 |
| Well | | 11 | 8 |
| Hamburgers (3/4") | 4o | | |
| Medium | | 5 | 3-4 |
| Well | | 6 | 4-5 |
| PORK | | | |
| Bacon | 4o | 2 | 1-2 |
| Chops (1/2") | 4o | 7 | 5-6 |
| Chops (1") | 3 | 10-11 | 9-10 |
| Ham Slice | 4o | 4 | 2-3 |
| POULTRY | | | |
| Breast Halves (Bone-in) | 3 | 11-12 | 9-11 |
| SEAFOOD | | | |
| Fish Steaks, Buttered (1") | 4o | 8-10 | (no turning) |
| MISCELLANEOUS | | | |
| Hot Dogs | 4o | 2 | 2 |
| Toast | 4o | 1 | 1 |

*An "o" after a rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

Oven Cleaning

How the Self Cleaning Process Works

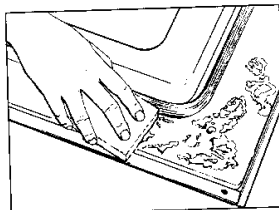
When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening on the top of the range at the back of the glass-ceramic top.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
 - center front of oven and door near opening in door gasket.
 - porcelain oven door liner (area outside the door gasket).
 - oven front frame.

Note: DO NOT CLEAN serial plate located on the oven front.

To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. **REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE.** As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 37 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

BASIC INSTRUCTIONS

1. Close door.
2. Touch **Clean Pad**.
3. Touch the appropriate number pad(s) to enter desired cleaning time.
(Light soil-2 hours; Average soil-3 hours; Heavy soil-4 hours)
4. Touch **Stop Time Pad**.*
5. Touch the appropriate number pads to enter desired stop time.*

*Omit steps 4 & 5 if you wish cleaning to begin immediately.

To set oven to start cleaning immediately

1. Close the oven door.
2. Touch **Clean Pad**.
Indicator Words **CLEAN TIME** will flash and Display will show “__ HR : __ __”.
3. Touch the appropriate number pad(s).
The first number pad touched will enter “3:00” in the Display for an average soiled oven. The cleaning time can be varied depending on the amount of soil. Set “2:00” for light soil or “4:00” for heavy soil.
Note: If more than five seconds elapse between touching a **Clean Pad** and touching a number pad, the oven is not set and time of day will automatically return to the Display.

Example: If at 9 o'clock you selected to self-clean your oven for 3 hours, the Display will show:



Five seconds after entering “3:00” or a different time, the oven door will start to automatically latch and the cooling fan will come on. The **LOCK** Indicator Word will come on when the door is latched.

Note: If oven door was left open, the word “door” will flash in the Display and a signal will continuously beep until the door is closed and the **Clean Pad** is touched.

The Indicator Word **ON** comes on when the door is latched and will remain until the clean temperature is reached. The Indicator Word **ON** will cycle with the elements to maintain the clean temperature.

When the clean function has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To set oven to start cleaning at a later time

1-3. Follow Steps 1-3 in previous section on page 35.

4. Touch **Stop Time Pad**.

Indicator Words STOP TIME will flash in the Display. The Indicator Word CLEAN and the calculated stop time will also appear in Display.

5. Touch the appropriate number pads to enter stop time.

A stop time can only be accepted for later in the day. If an unacceptable stop time is entered, "Err" will flash briefly in the Display and then Display will return to previous acceptable Stop Time.

Example: If at 9 o'clock you set the oven to clean for three hours, the calculated stop time would be "12:00". The Display would show:



If you want the stop time to be 1 o'clock, touch the number pads "1,0,0". Five seconds later, the Display would show Start Time:



After five seconds, the Display will return to current time of day, thus showing:



The LOCK Indicator Word will come on and the cooling fan will go off as soon as the oven door has latched.

When the oven begins to clean, the Indicator Word ON and the cooling fan will come on and the Indicator Word DELAY will go off.

When the clean time has been completed, the Indicator Words CLEAN and ON will go off. The Indicator Word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

To cancel self-clean

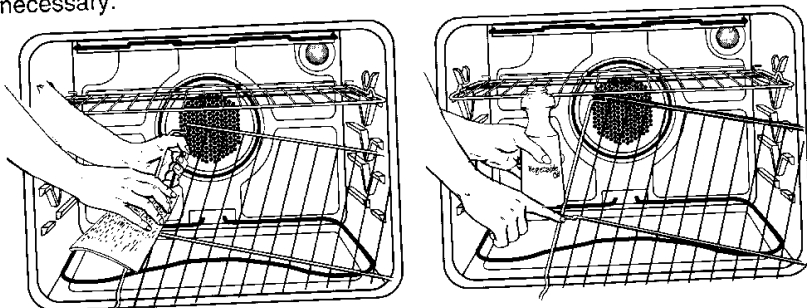
- Touch **Cancel Off Pad**.
- The oven door will be locked while the LOCK Indicator Word remains in the Display. Depending on the length of time the oven had been self-cleaning, it may take up to 45 minutes for the oven to cool down, the door to unlock and cooling fan to turn off.

IMPORTANT

- To recall cleaning time or stop time: Touch the appropriate pad (**Clean Pad** or **Stop Time Pad**).
- To change cleaning time or stop time before cleaning begins: Repeat the preceding steps.
- When the **Clean Pad** is touched, a fan comes on. If this fan is not operating, the oven will go through the cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Vapors, moisture, etc. may be seen coming from the oven vent area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- **SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.**
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 3 hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. This will make the cleaned racks slide more easily.

- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Caring For Your Range

Cleaning Other Parts of Your Range

BEFORE CLEANING, BE CERTAIN ALL ELEMENTS ARE TURNED OFF AND THE RANGE PARTS ARE COOL.

Cleaning and Removing Control Knobs

The knobs on the control panel can be removed with the controls in the **OFF** position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, *returning in the OFF position.*

Control Panel Area and Display Window

Wipe with paper towels dampened with soapy water or glass cleaner. Do not spray any cleaning solutions directly onto the Display window or use large amounts of soap and water. *Do not scrub with S.O.S pads or abrasive cleansers.*

Glass on Oven Door Front

Use any suitable glass cleaner or soapy water.

Oven Door Trim

Slightly dampen a cloth or paper towel with soapy water or nonabrasive cleanser such as Fantastik or 409. Do not use excessive amounts of water or allow water to run down through the vents under the door handle since this will cause streaks which will be visible through the glass door. White parts may be cleaned with chlorine bleach. Do not use any abrasive cleansers, oven cleaners, or scrub with any abrasive materials, such as S.O.S. pads, Scotch-Brite pads, etc.

Glass-Ceramic Cooktop

CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically attack the glass-ceramic surface.

- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or cleansers such as Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffy. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel or plastic wrap.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

NOTE: Plastic objects, sugar or food with high sugar content allowed to melt onto the cooktop can cause damage. See page 12 for cleaning instructions.

Rangetop Trim

The top of the range (the trim around the glass-ceramic cooktop), is made of painted steel.

- To clean light soil, wipe with a soapy cloth or nonabrasive cleanser, such as Fantastik or 409.
- To clean moderate to heavy soil, spray the area with a household cleaner, such as Fantastik or 409 and allow to soak. If necessary, spray the area with cleanser, cover with plastic wrap and allow to soak for a few hours. Do not use any abrasive cleansers, oven cleaners, or scrub with any abrasive materials, such as S.O.S. pads, Scotch-Brite pads, etc.

Child Protection Lock

The oven operation controls can be locked in the "OFF" position during cleaning or to prevent a child from accidentally turning them on. The oven functions which can be locked in the "OFF" position are: Bake, Convection Bake, Convection Roast, Broil and Clean. The control functions which can always be used regardless of lockout are: Timer, Clock and Oven Light.

To set

Touch and hold the **Cook Time Pad** and the **Stop Time Pad** simultaneously for four seconds. The Indicator Word "OFF" will appear and remain in the temperature digits for fifteen seconds.

Note: If an oven function is currently being used, the controls cannot be locked off.

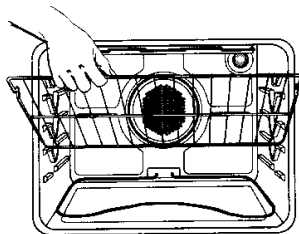
Note: If someone touches an oven function pad, the Indicator Word "OFF" will again appear in the temperature digits for fifteen seconds.

To cancel

Touch and hold the **Cook Time Pad** and the **Stop Time Pad** simultaneously for four seconds. The Indicator Word "OFF" will appear briefly in the temperature digits and then go off.

Oven Racks

To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.



Adjust Oven Temperature

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the temperature if only one or two items are not baking properly.

To adjust

1. Touch the **Bake Pad**.
2. Enter 500° by touching the number pads: "5,0,0."
3. Touch and hold the **Bake Pad** for eight seconds until "00°" appears in the Display.
4. Touch the appropriate number pads to enter the offset temperature. (Allowable range is -35° to +35°.) **Note:** Touching the **Broil Pad** will change the - sign to a positive number or back to a negative number.

Note: Do not change the temperature setting more than 10° before checking the oven.

5. Touch the **Cancel Off Pad** to return to the previous Display.

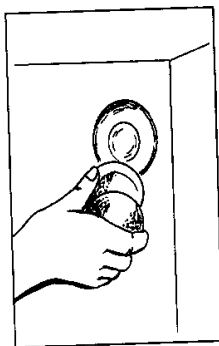
Important: The oven should be adjusted only 10° and the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel and at the electric receptacle*. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

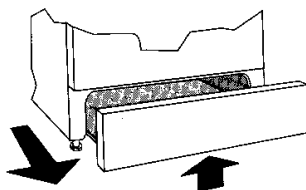
To replace light bulb

1. Carefully unscrew the glass light lens.
2. To obtain firm grasp on the bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb*. A bulb with a brass base is recommended to prevent fusing of bulb into socket.
4. Replace bulb cover and reconnect power to oven. Reset clock.



Storage Drawer

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

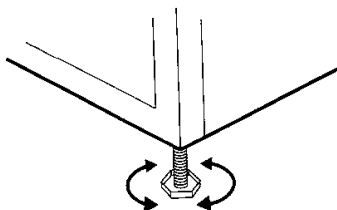


To remove: Empty drawer and then pull drawer all the way out to the stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit ends of drawer glides onto rails. Lift up drawer front and gently slide drawer to the closed position.

Leveling Range Legs

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs.



To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket supplied with the range.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the range operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if range is properly connected to electric circuit in house.

If cooktop elements do not get hot enough:

- surface controls may not be set properly.
- voltage to house may be low.

If oven does not heat:

- the oven controls may be set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the oven controls may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 41- Adjusting Oven Temperature.)

If F plus a number appears in the Display:

- a fault codes is being shown. When a fault code appears and a continuous beep sounds, touch the **Cancel Off Pad**. If the fault code reappears, disconnect power to the range and call an authorized Jenn-Air Service Contractor.

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to **WARRANTY** for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P. O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- use and care manuals, service manuals and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.



403 WEST FOURTH STREET NORTH • NEWTON, IA 50208